

AMENDMENTS TO THE CLAIMS

1. (Currently amended) A method for making a seafood product, comprising:
 - (a) treating the surfaces of more than one seafood portion with at least one of phosphate and salt for a sufficient time and at a sufficient temperature to produce surface-modified portions;
 - (b) coating the modified surfaces with a binder containing at least one of phosphate and salt, the amount of binder being less than 10 wt.% of the seafood product; and
 - (c) forming the binder-coated, surface-modified seafood portions into a product, the product including about 1 wt.% or less phosphate and/or salt.
2. (Original) The method of Claim 1, wherein the sufficient time is about 30 seconds to about 2 to about 3 minutes.
3. (Original) The method of Claim 1, wherein the sufficient temperature is about 24°F to about 28°F.
4. (Original) The method of Claim 1, further comprising treating the surfaces of more than one seafood portion with phosphate and salt.
5. (Original) The method of Claim 4, wherein the salt is sodium chloride and the phosphate is a polyphosphate.
6. (Original) The method of Claim 4, wherein the salt is sodium chloride and the phosphate is tetrasodium pyrophosphate.
7. (Original) The method of Claim 1, wherein the seafood portions are one of at least a salmon, a whitefish, and a shellfish.

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8. (Original) The method of Claim 1, wherein the binder is a surimi-based binder.
9. (Original) The method of Claim 8, wherein the surimi-based binder is derived from one of at least a salmon, a whitefish, and a shellfish.
10. (Original) The method of Claim 1, wherein the seafood portions are derived from a salmon and the binder is derived from a salmon.
11. (Original) The method of Claim 1, wherein the seafood portions are randomly oriented throughout the product.
12. (Original) The method of Claim 1, wherein the portions are methodically oriented throughout the product.
13. (Original) The method of Claim 1, wherein the binder comprises about 3% to about 7% by weight of the product.
14. (Original) The method of Claim 1, wherein the binder comprises 40% to about 70% surimi by weight.
15. (Original) The method of Claim 1, wherein the binder comprises about 23% to about 53% water by weight.
- 16-17. (Canceled)
18. (Original) The method of Claim 1, further comprising elevating the temperature of the product to greater than 32°F for a sufficient time to set the binder.

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19. (Original) The method of Claim 1, further comprising elevating the temperature of the product to about 350°F for about 15 seconds.

20. (Original) The method of Claim 1, further comprising cooking the exterior surface of the product to a depth no more than about 1 mm.

21. (Original) The method of Claim 1, wherein the temperature of the seafood portions does not exceed 28°F during steps (a), (b), and (c).

22. (Original) The method of Claim 1, wherein the temperature of the seafood portions does not fall below 28°F during steps (a), (b), and (c).

23. (Original) The method of Claim 1, wherein the average seafood portion weight is no more than 1 ounce.

24. (Original) The method of Claim 1, wherein the seafood portions are fillets.

25. (Original) The method of Claim 24, wherein the fillets are molded into a shape in a nonfrozen condition.

26. (Original) The method of Claim 24, wherein the average weight of fillets does not exceed 4 ounces.

27. (Original) The method of Claim 1, wherein the product has at least one rounded surface.

28. (Original) The method of Claim 1, wherein the binder comprises less than 5% by weight of the product.

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29. (Original) The method of Claim 1, wherein the binder comprises greater than 30% water by weight.

30. (Currently amended) A method for making a restructured seafood product comprising:

treating a plurality of seafood portions with a phosphate and/or salt for a sufficient time and at a temperature of greater than 28°F to free binding sites on the surface of the seafood portions; and

adding a binder [[with]] containing at least one of phosphate and salt and having functional groups suitable to attach to said binding sites through covalent and/or hydrogen bonding, the product including about 1 wt.% or less phosphate and/or salt.

31. (Original) The method of Claim 30, wherein the temperature is about 32°F.

32. (Currently amended) A seafood product, comprising:

randomly arranged seafood portions, said portions being bonded together through covalent and/or hydrogen bonding with a combination of a gelatinous material brought about through surface modification of the native proteins in the seafood portions and less than 10% by weight of a surimi-based binder bonding to said gelatinous material; and

phosphate and/or salt in an amount of about 1 wt.% or less of the product.

33. (Currently amended) A seafood product, comprising:

methodically arranged seafood portions, said portions being bonded together through covalent and/or hydrogen bonding with a combination of a gelatinous material brought about through surface modification of the native proteins in the seafood portions, using phosphate, and less than 10% by weight of a surimi-based binder bonding to said gelatinous material; and

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phosphate and/or salt in an amount of about 1% or less of the product.

34. (Previously presented) The method of Claim 1, wherein the seafood portions comprise chunks or fillets of seafood.

35. (Previously presented) The method of Claim 30, wherein the seafood portions comprise chunks or fillets of seafood.

36. (Previously presented) The method of Claim 1, wherein the surface-modified seafood portions comprise salt soluble proteins.

37. (Currently amended) The method of Claim 30, wherein the ~~surface-modified~~ seafood portions comprise salt soluble proteins.

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